

## DECEMBER PLANS JUST GOT DELICIOUS

Jules Festive Menu served Wednesday to Saturday 12:00 - 9:00

## STARTERS

Curried Parsnip Soup (v)(gf) Homemade Onion Bhajis

Chicken and Leek Terrine (gfo) Leek Ketchup, Crispy Leeks, Caramelised Onion Roll

Smoked Haddock Fishcake (gfo) Chilli and Lime Mayonnaise, Endive and Coriander Salad, Charred Lime

## MAIN COURSES

**Roast Turkey Dinner (gfo)** Cowman's Chipolata Sausage and all the trimmings

*Slow Cooked Beef Brisket (gf)* Fondant Potato, Celeriac Purée, Green Beans, Roasted Carrots

Black Olive and Anchovy Crusted Cod Loin (gf) Colcannon Potato, Buttered Greens, Lemon and Caper Butter Sauce

> Mediterranean Vegetable Wellington (ve) Sweet Potato Mash, Ragu Sauce

## DESSERTS

Warm Christmas Pudding (v)(gfo) Brandy and Vanilla Sauce

Mince Pie Cheesecake (gf) Orange Sorbet

Selection of British Cheeses (v)(gfo) Biscuits, Grapes, Celery and Chutney TWO COURSES £28.50 THREE COURSES £34.50